

# DIRTY MARTINI

## SOUP

TOMATO BASIL	\$6
SOUP DU JOUR	MARKET PRICE

## SMALL PLATES TIDBITS & MORSELS

<b>BRUSCHETTA</b> Marinated Roma Plum Tomatoes, fresh Garlic and fresh Buffalo Mozzarella served on fire toasted Ciabatta.	\$8
<b>MINI DIRTY BURGERS</b> Trio of our C.A.B. beef, Bruschetta tomatoes, green leaf lettuce, with Dijon-mayo, served on mini brioche bun	\$11
<b>OLIVE SAMPLER TRIO</b> A Trio of fine select olives, Kalamata stuffed with bleu cheese, Spanish Green stuffed with garlic and a Cerignola olive	\$12
<b>WARMED OLIVES PLATE</b> Selected fine olives, drizzled with extra virgin olive oil, garlic, feta cheese, fresh parsley, briefly sautéed, served with warm French baguette	\$9
<b>CALAMARI</b>  <b>GRILLED</b> Dowsed with balsamic vinegar fresh lemon juice and extra virgin olive oil, served with thin foccacia dusted with Parmesan  <b>FRIED</b> Dusted lightly with our secret seasoned blend, flash fried and served with chipotle mustard mayo	\$10
<b>GRILLED EGGPLANT &amp; VEGETABLE STACK</b> Grilled eggplant, yellow squash, zucchini, Beef Stake tomatoes and feta cheese stacked & dowsed with extra virgin olive oil & pomegranate balsamic reduction	\$9
<b>“SELL, BUY THE PORK BELLY”</b> Seasoned & fried, served with roasted red pepper chimichurri	\$9
<b>DM SIGNATURE FRIES SAMPLER</b> One of a kind trio selection of eggplant, sweet potato, and Yukon Gold potatoe fries doused with truffle oil and grated parmesan <i>Or Pick Your Favorite!!</i>	\$12
<b>LATIN SPICED SEARED AHI TUNA</b> Latin spiced seared rare Ahi tuna, cilantro-aioli, with grilled papaya puree and fried plantain chips	\$13
<b>THE RAT PACK SAMPLER</b> Trio of our hummus, warm olive appetizer and our bruschetta	\$12
<b>SUN-DRIED TOMATO HUMMUS</b> Homemade sun-dried tomato hummus served with crisp pita, parsley, olives and extra virgin olive oil	\$9
<b>DM AHI TUNA CEVICHE</b> Ahi tuna minced, red onions, Jalapeno peppers, Roma tomatoes, fresh cilantro, tossed with fresh lime juice & grilled papaya salsa	\$13
<b>PAN SEARED JUMBO LUMP CRAB CAKE</b> Jumbo lump crab meat seasoned & pan-seared, topped with our grilled papaya salsa, served with a spicy yellow pepper aioli	\$13
<b>MUSSELS ROQUEFORT</b> PEI mussels with fresh garlic, shallots, white wine, cream & imported Roquefort cheese, served with oven baked bread	\$12
<b>SKEWERS (2)</b>  <b>GRILLED CHICKEN</b> Marinated chicken, served with curry sauce, zucchini, squash and red onion. Add extra chicken skewer for \$4  <b>GRILLED STEAK</b> Marinated steak, w/ roasted red pepper chimichurri, zucchini, squash and red onion. Add extra steak skewer for \$4  <b>GRILLED SHRIMP</b> Marinated in extra virgin olive oil, lemon-pepper, garlic and basil, zucchini, squash, & red onion. Add extra skewer for \$5	\$8 \$8 \$11
<b>SCALLOPS TRIO</b> Fresh Sea scallops paired w/ three different sauces, pesto verde, yellow pepper aioli and roasted red pepper pesto	\$17

## PASTAS

<b>DM RAVIOLI</b> Our very own goat cheese, olive, asparagus & tomato stuffed ravioli, laid in a tomato vodka sauce	\$17
<b>GARLICKY ANGEL HAIR WITH SPINACH &amp; PROSCIUTTO</b> Angel hair pasta tossed with roasted garlic chips, spinach, hand torn prosciutto, smoked chipotle flakes and extra virgin olive oil	\$16
<b>“NA-ORLENS” JAMBALAYA PENNE PASTA</b> Penne pasta, tossed in our Creole sauce, Andouille sausage, shrimp, grilled chicken, Roma plum tomatoes topped with grated Pecorino Romano	\$19
<b>MUSSELS ROQUEFORT WITH LINGUINI</b> PEI mussels with fresh garlic, shallots, white wine, cream and of course Roquefort cheese!	\$19

## SALADS

<b>DM MIXED GREEN SALAD</b> Mixed greens, tomatoes, roasted pecans, crumbled bleu cheese, caramelized Asian pears, tossed in our citrus vinaigrette	\$10
<b>THE DIRTY MARTINI SALAD</b> Mixed greens, blue cheese stuffed olives, pickled red onions, tomatoes, roasted pine nuts, tossed in a vodka-citrus vinaigrette	\$10
<b>CLASSIC CAESAR SALAD</b> Fresh Romaine lettuce, shaved Parmesan, homemade croutons, tossed in Caesar dressing	\$9
<b>ROASTED BEETS &amp; GOAT CHEESE</b> Roasted beets, goat cheese, with extra virgin olive oil and touched with pomegranate-balsamic reduction	\$10
<b>FRESH TOMATO &amp; BUFFALO</b> Layers of Beef Stake tomato, fresh Buffalo mozzarella, extra virgin olive oil, balsamic vinegar, cracked black pepper and fresh basil	\$9
<b>DM ASPARAGUS &amp; TOMATO</b> Grilled green asparagus & Roma tomatoes, doused with extra virgin olive oil & pomegranate-balsamic reduction and shaved parmesan cheese	\$8

## MARTINI @ LARGE 14" PAPER THIN FLATBREAD

<b>PROSCIUTTO, GOAT CHEESE &amp; FIGS</b> Pesto verde, hand torn prosciutto, goat cheese and candied figs	\$14
<b>CLASSIC MARGHERITA</b> Homemade tomato sauce, Beef Steak tomatoes, fresh Buffalo mozzarella cheese, garnished with grated Pecorino cheese	\$11

## ENTREËS

<b>PESTO PARMESAN SALMON FILET</b> Pan-seared salmon filet layered with pesto Verde and Pecorino Romano cheese, red-skin garlic mash and grilled asparagus	\$21
<b>PISTACHIO-PANKO ENCRUSTED SEA BASS</b> Sea bass crusted with pistachio-panko, red-skin garlic mash, and grilled asparagus	\$23
<b>SEARED SEA SCALLOPS</b> Fresh sea scallops marinated and seared, roasted red pepper chimichurri red-skin garlic mash and grilled asparagus	\$23
<b>LAMB CHOPS</b> New Zealand marinated & seared with red zinfandel-hoisin & cranberry reduction, wilted spinach, served with roasted red-skin potatoes	\$25
<b>DM SKIRT STEAK</b> Seasoned & grilled skirt steak, served with roasted red-skin potatoes and grilled asparagus	\$22
<b>CHIPOTLE HONEY GLAZED GRILLED CHICKEN</b> Grilled chicken breast marinated in honey chipotle and cilantro and covered with grilled papaya salsa. Served with a medley of Sautéed vegetables and seasoned rice	\$19
<b>GRILLED SHORT RIBS</b> Asian rendition of “Kalbi” perfectly marinated & grilled, sautéed vegetable medley, served with seasoned rice	\$25
<b>PORK CHOP WITH DIJON MUSTARD CREAM</b> Seasoned & Seared pork chop topped with DM’s Dijon mustard cream sauce, red-skin garlic mash and grilled asparagus	\$21
<b>SESAME ENCRUSTED AHI TUNA SALAD</b> Seared sesame encrusted rare Ahi Tuna, roasted Roma Plum tomatoes, bed of mixed greens, fresh asian pears, cilantro-ginger rice, tossed with citrus vinaigrette	\$21

## BURGERS

*All our burgers are ½ pound of C.A.B handmade, and marinated in our signature cabernet wine reduction!  
Served with your choice of our signature fries: eggplant, sweet potato, or Yukon gold fries dusted with truffle oil and grated Parmesan*

<b>DM CABERNET BURGER</b> Aged provolone cheese, shredded Romaine, tomato, Dijon-mayo, served on Brioche Bun	\$14
<b>BLACK &amp; BLUE BURGER</b> Crumbled bleu, caramelized red onion, Apple Wood smoked bacon, green leaf lettuce, tomato, Homemade chipotle-mustard mayo, served on Brioche Bun	\$14
<b>JALISCO BURGER</b> Pepper Jack cheese, fire roasted Jalapeno peppers, red onion, chopped roma tomatoes, homemade guacamole, green leaf lettuce, served on Brioche Bun	\$14
<b>TURKEY BURGER</b> Havarti cheese, Asian pear-cranberry chutney, tomato, green leaf lettuce, served on Brioche Bun	\$14

Come Clean. **Leave Dirty.**

\* 18% Gratuity will be added to parties of six or more.

Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

Dirty Martini’s menu and offerings will change regularly depending upon seasonal ingredients and local availability. Your server will notify you of any changes.